Libare Bar

Sartoria's Libare Bar is the only bar in Savile Row, a hotspot where the charm of Mayfair and the Italian style meet.

The word "Libare" in Italian means "to make a toast".
Our list consists of Negronis, Spritzs and a "Bespoke" section; all revisited to satisfy your Aperitivo and your Digestivo need.

HANDCRAFTED COCKTAIL'S

Amidst the buzz of London's luxury quarter, some of the capital's finest mixologists await to serve you perfection, straight up or on the rocks. Watch on as tailored bartenders conjure dramatic signature cocktails before your eyes, fascinating and theatrical before even reaching the lips

Mayfair Sparkle £14.00
Belvedere Vodka, Jasmine Syrup, Passion Fruit, Taittinger Brut

Royale Gardenia £16.00
Hendrick's Gin, Yuzu Liqueur, Basil & Fresh Lime, Prosecco

Little Venice £16.00
Aperol Lavender infused, Amaro Montenegro, Prosecco

Blood Orange Spritz £16.00
Martini Rubino, Italicus, Solerno Blood Orange, Taittinger Brut

Ambra Reale £16.00
Martini Ambrato Riserva, Taittinger Brut, Fresh Mint

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NEGRONIS

Classico £12.00
Tanqueray, Antica Formula, Campari

Negroni Bianco £13.00
Sipsmith Gin, Italicus, Luxardo Bitter

Sbagliato £12.00
Campari, Antica Formula, prosecco

Japanese Negroni £13.00
Campari, Plum sake, lemon, sugar

MOCKTAILS

£6.50

Blueberry & Basil
Passion fruit, Cranberry juice, Lime juice, Fresh Blueberries

Tipsy Tea
Fresh Raspberries, Fresh ginger, Caramel syrup, top up with cold chamomile tea

Lavender Sour
Apple juice, Lavender syrup, Lemon juice

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WINES BY THE GLASS

BOLLICINE - BUBBLES		125 ml
Prosecco Brut, Le Dolci Colline NV		10.00
Franciacorta Cuvee Prestige NV		18.00
La Cuvée, Laurent Perrier NV		18.00
Taittinger Brut		18.00
Taittinger Rose		22.00

BIANCHI - WHITE		125 ml
Pieno Sud, Terre Siciliane	2019	7.00
Sauvignon Lahn, San Michele Appiano	2019	13.00
Pinot Grigio, Livio Felluga	2020	12.00
Vermentino Vign'Angena, Capichera	2020	16.00

ROSATI - ROSE		125ml
RosaMara, Costaripa	2019	10.00

ROSSI – RED		125ml
Pieno Sud, Terre Siciliane	2019	7.00
Chianti Classico, Lamole	2018	14.00
Pinot Nero, Franz Haas	2018	15.00
Barbaresco Asili, Ca del Baio	2017	20.00

175ml glasses are available on request

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APERITIVI

	50ml
Martini Bianco, Extra Dry or Rosso	7.00
Martini Ambrato	7.00
Martini Rubino	7.00
Carpano Punt e Mes	7.00
Carpano Antica Formula	7.50
Cocchi Americano Bianco	7.00
Lillet	7.00
Aperol	8.00
Campari Bitter	9.00
Vault Rosso	8.00
Vault Bianco	8.00

GIN

	50ml
Tanqueray	10.00
Brockmans	10.50
Portobello Road 171	10.00
Hendrick's	11.00
Gin Mare	12.00
Sipsmith sloe gin	10.50
Pink Pepper	13.50
Tanqueray 10	12.00
Beefeater 24	11.50
Sipsmith	11.50
London N1	12.00
London N3	11.00
Roku Sontory	11.00
Citadelle	12.50
Villa Ascenti	10.00
Malfi Arancia	11.00
Warnes Edwards Rhubarb	12.00
Warnes Edwards Lemon Balm	12.00
Monkey 47	14.00

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VODKA

	50ml
Ketel One	10.50
Zubrowka Bison Grass	10.50
Konik's Tail	11.00
Black Cow	10.00
Belvedere	11.50
Ciroc	12.00
Ciroc Red Berry	11.50
Belvedere Single Estate	12.50
Beluga	13.50
Chase	12.00
Sauvelle	11.50

TEQUILA

	50ml
Olmeca Blanco	10.00
Don Julio Blanco	12.00
Don Julio Reposado	13.00
Don Julio Anejo	16.50
Silver Patron	13.00
Patron Xo Cafe	15.00
Montelobos Mezcal	15.00
Crystal Head	14.00

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RUM

	50ml
Koko Kanu	9.00
Sailor Jerry	9.50
Bacardi Oakheart Spice	9.00
Havana 3 yr	9.00
Havana 7 yr	10.00
Havana Maestros	20.00
Myers's	9.00
Gosling's black seal	10.00
Lambs Navy	10.00
Lambs Spiced	10.00
Wray & Nephew	14.00
Plantation 5 yr	14.00
Kraken Black Spiced	9.50
Bacardi 8 yr	11.00
Appleton Rare Blend	12.00
Pampero Aniversario	12.00
Zacapa Centernarios 23 yr	18.00
Zacapa XO	24.00

CACHAÇA

	50ml
Velho Barreiro Cachaça Adocada	11.00

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SCOTCH BLENDED WHISKY

	50ml
Johnnie Walker Black Label	10.50
Monkey shoulder	10.00
Chivas 12 yr	10.50
Chivas 18 yr	17.00
Johnnie Walker Gold Label	15.00
Johnnie Walker Platinum Label	25.00

SINGLE MALT WHISKY

	50ml
Glenmorangie 10 yr	11.00
Glenmorangie 18 yr	28.00
Glenmorangie D'Or	20.00
Glenmorangie Signet	42.00
Laphroaig 10 yr	12.00
Dalwhinnie 15 yr	12.00
Craggamore 12 yr	11.00
Oban 14 yr	13.00
Lagavulin 16 yr	15.00
Cardhu 12 yr	13.00
Caol Ila 12 yr	13.00
Dalmore 15 yr	20.00
Bowmore 25 yr	50.00
Macallan 12 yr	19.00

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JAPANESE WHISKEY

	50ml
	16.00
Hakushu Suntory	13.00
Nikka from the Barrel	20.00
Yamazaky 12 yr	

IRISH & CANADIAN WHISKEY

	50ml
Jamesons	8.00
Slane	10.00
Canadian Club	8.00

BOURBON & RYE WHISKEY

	50ml
Jack Daniel’s	10.00
Rittenhouse Rye	9.00
Bulleit Rye	10.00
Bulleit bourbon	10.50
Makers Mark	10.50
Wild Turkey 101	11.00
Woodford Reserve	12.00
Jack Daniel’s Single Barrel	17.00
Jack Daniel’s Gentleman Jack	12.00

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DIGESTIVE: AMARI & LIQUEURS

50ml £10.00

Amaro del Capo
Averna
Montenegro
Amaro Lucano
Jagermeister
Kahlua
Tia Maria
Cynar
Ramazzotti
Sambuca Antica White
Nocino, Villa Zarri
Limoncello
Amaretto Disaronno
Frangelico
Baileys
Fernet Branca
Drambuie
Grand Marnier

COGNAC, ARMAGNAC, BRANDY E CALVADOS

	50ml
Hennessy VS Cognac	12.00
Remy Martin VSOP Cognac	12.00
Villa Zarri 23 yr	27.00
Villa Zarri 20 yr	32.00
Hennessy XO Cognac	32.00
Remy Martin XO Cognac	34.00
Domaine Dupont VSOP Calvados	11.00
Baron de Sigognac Bas Armagnac 10 yr	10.00
Remy Louis XIII	500.00
25ml Remy Louis XIII	250.00

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BIRRE - BEERS

Peroni Nastro Azzuro 330ml	5.00
Menabrea Blonde 330ml	5.00
Baladin Isaac 330ml	8.00
Baladin Rock'n Roll 330ml	9.00
Peroni non-alcoholic	4.50
Peroni gluten Free	5.50

COFFEE & TEA

Espresso	3.50
Double Espresso	4.00
Macchiato	4.00
Double Macchiato	4.00
Filter Coffee	4.00
Caffelatte	4.00
Cappuccino	4.00
Hot Chocolate	4.00
English Breakfast Tea	4.50
Earl Grey	4.50
Peppermint	4.50
Jasmine	4.50
Green	4.50

INFUSIONS

Camomile	4.50
Ginger and Lemon	4.50
Thyme and orange	4.50
Fresh Mint	4.50

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CIGARS

H.UPMANN, Half Corona

Flavour: LIGHT TO MEDIUM

Length: 3 1/2'' (90mm)

£18.00

Creamy cigar with hints of coffee.
Small attractive Havana with complex flavour.
Excellent short smoking break cigar.

COHIBA, Siglo IV

Flavour: MEDIUM

Length: 5 5/8'' (143mm) £46.00

Very classy cigar. Perfect balance of earthy,
smoky and coffee notes mixed with a nutty fruitiness.

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MONTECRISTO, No 2 PETIT

Flavour: MEDIUM TO FULL

Length: 6 1/8'' (156mm) £32.00

Rich and flavourful cigar. A mix of spices including cinnamon and a pleasing sweet note.

MONTECRISTO, No 4

Flavour: MEDIUM TO FULL

Length: 5 1/8'' (129mm) £22.00

A true icon. Ideal with an espresso in the afternoon, it expresses crisp and spicy flavours but also coffee, cocoa and vanilla notes.

PARTAGAS, D No 4

Flavour: FULL

Length: 4 7/8'' (124mm) £31.00

One of the top selling Havanas, strong and full bodied. Well balanced and smooth with wood and spicy notes.

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